

# Menu

Tequila Sunrise -  
orange juice,  
tequila, grenadine  
| 8.45

Andre Clouet Grande Reserve,  
Brut Champagne,  
Grand Cru a Bouzy | 45

Nespresso Martini -  
vodka, Kahlua,  
Nespresso espresso  
| 8.45

## NIBBLES

Marinated mixed olives  
(V, VE) | 3.45  
Warm ciabatta,  
olive oil & balsamic  
(V, VE) | 5.95  
Honey roasted almonds  
(V, VE) | 3.45

## STARTERS

Sautéed mushrooms, ciabatta,  
Herbs de Provence cream (V)  
| 8.45

Black pudding croquettes with  
roasted apple ketchup  
| 8.95

Curried prawns, wasabi  
mayonnaise, crispy onion  
| 9.95

Chicken liver & Gynt Y Ddraig  
Cider pate, crostini, fig  
chutney | 8.95

Baked camembert to share,  
warm ciabatta, honey  
(V) | 14.95

Butternut squash tortellini,  
sage butter, crispy sage  
(V) | 8.45

Vegetable spring rolls,  
hoisin dressing  
(V, VE) | 8.45

## MAINS

Dry aged rib eye steak - minimum  
of 35 days, chunky chips, roasted  
tomato & mushroom, peppercorn  
sauce | 27.95

Slow cooked pork belly, patatas  
bravas, roasted apple ketchup,  
coleslaw | 17.95

Fish of the day - served with  
chorizo & butterbean tomato stew,  
patatas bravas | 21.95

Pan roasted lamb rump - served with  
roasted garlic mashed potatoes,  
honey & dijon mustard glazed  
carrots and a mint  
lamb jus | 21.95

Black garlic, mushrooms &  
minted pea puree risotto  
(V, VE) | 16.45

Chicken tagine - tender pieces of  
chicken thigh cooked in an aromatic  
tagine flavoured with Ras-el-Hanout  
served on a bed of cous cous | 18.95

## SIDES

Chunky chips  
(V, VE) | 3.95

Roasted garlic mashed  
potatoes (V) | 3.95

Patatas bravas  
(V, VE) | 3.95

Coleslaw (V) | 3.95

Garlic bread (V) | 3.95

## KIDS

Chicken & mushrooms  
pasta | 7.95

Tomato & cheese  
pasta | 7.95

Chicken goujons, chips  
& coleslaw | 7.95

## PASTAS

Chicken & mushrooms - chicken thigh and mushrooms in a  
creamy white wine and garlic sauce | 15.95

King prawns & chorizo in a rustic tomato and white wine  
sauce, fresh chilli | 16.95

Mushrooms Alfredo  
in a Herb de Provence cream and cheese sauce (V) | 14.95

## DESSERTS

Salted caramel chocolate  
brownie, cookie crumble,  
vanilla ice-cream | 7.95

Sorbet (V, VE) - 3 scoops | 6.95  
*Ask for today's flavour*

Coffee affogato - scoop of vanilla ice-  
cream amaretti biscuits, shot of Nespresso  
espresso (V) | 6.95

Add shot: £3 baileys / disaronno

3 cheese board, ask for today's selection.  
fig chutney, crackers (V) | 10.95

White chocolate  
and raspberry  
cheesecake,  
raspberry coulis,  
fresh cream  
(V) | 7.95

Gratuities are appreciated and fully passed on to the team.

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VE - vegan